



Retail Food Establishment Inspection Report

Facility Information		Audit Information	
Permit Number:	24-206-03094	Audit Name:	Retail Food Establishment Inspection Report
Facility Name:	HARDEE'S #1501763	Audit Type:	10_Routine Inspection
Address:	130 MAIN STREET	Start Date:	16 Aug 2016 02:09 PM
Facility Service (Full/Limited):	F	End Date:	16 Aug 2016 02:12 PM
City/State/Zip:	NINETY SIX, SC 296660000 GREENWOOD	Inspector:	Bob Bailey

Overall Score
96%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current	Points to Total
1. PIC Present, Demonstration - Certification by accredited program, and Performs duties.	In	2	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.	In	2	2
3. Proper use of reporting, restriction and exclusion	In	2	2
4. Proper eating, tasting, drinking, or tobacco use	In	2	2
5. No discharge from eyes, nose, and mouth	In	2	2
6. Hands clean and properly washed	In	4	4
7. No bare hand contact with RTE foods	In	3	3
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes <li style="margin-left: 40px;"><i>Employee observed using gloves and/or tongs for ready to eat foods.</i> 			
8. Handwashing sinks, properly supplied and accessible	In	2	2
9. Food obtained from approved source	In	2	2
10. Food received at proper temperature	Not Observed	2	2
11. Food in good condition, safe and unadulterated	In	2	2
12. Required records available: shellstock tags, parasite destruction	Not Applicable	2	2
13. Food separated and protected	In	3	3
14. Food-contact surfaces: cleaned and sanitized	In	3	3
Comments			
<ul style="list-style-type: none"> • Non-Violation Notes <li style="margin-left: 40px;"><i>Sink sanitizer at 200 ppm tested with Quat test strips.</i> 			
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures	In	3	3
Comments			

<ul style="list-style-type: none"> Non-Violation Notes <i>Fried chicken strips 205 F.</i> 			
17. Proper reheating procedures for hot holding	In	3	3
18. Proper cooling time and temperatures	Not Observed	3	3
19. Proper hot holding temperatures Comments	In	3	3
<ul style="list-style-type: none"> Non-Violation Notes <i>Cook line- chili 145 F, hot dogs 147 F, apple pies 174 F, chicken strips 158 F.</i> 			
20. Proper cold holding temperatures Comments	In	3	3
<ul style="list-style-type: none"> Non-Violation Notes <i>Walk in cooler - hot dogs 40 F, chicken patties 37 F// breakfast reach in- omelet mix 42 F// small reach in front line- lemonade mix 43 F.</i> 			
21. Proper date marking and disposition	In	3	3
22. Time as a Public Health Control: procedures and records Comments	In	2	2
<ul style="list-style-type: none"> Non-Violation Notes <i>Product on cook line held using time and correctly marked.</i> 			
23. Consumer advisory provided for raw or undercooked foods	Not Applicable	1	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2	2
25. Food additives: approved and properly used	Not Applicable	2	2
26. Toxic substances properly identified, stored, and used	In	2	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	Not Applicable	2	2
28. Pasteurized eggs used where required	Not Applicable	1	1
29. Water and ice from approved source	In	2	2
30. Variance obtained for specialized processing methods	Not Applicable	1	1
31. Proper cooling methods used; adequate equipment for temperature control	In	1	1
32. Plant food properly cooked for hot holding	Not Observed	1	1
33. Approved thawing methods used Comments	In	1	1
<ul style="list-style-type: none"> Non-Violation Notes <i>Chicken and pre cooked hamburgers thawing under refrigeration in walk in cooler.</i> 			
34. Thermometers provided and accurate	In	1	1
35. Food properly labeled: original container	In	1	1
36. Insects and rodents not present; no unauthorized animals Comments	Out	0	2
<ul style="list-style-type: none"> 6-202.13 - Insect Control Devices-Design and Installation <i>Self closure not working on drive thru window.</i> 6-501.112 - Removing Dead or Trapped Birds, Insects, Rodents and other Pest 			
37. Contamination prevented during food preparation, storage and display	In	2	2
38. Personal cleanliness	In	2	2
39. Wiping cloths: properly used and stored	In	1	1
40. Washing fruits and vegetables	In	1	1
41. In-use utensils: properly stored	In	1	1

42. Utensils, equipment and linens: properly stored, dried & handled	In	1	1
43. Single-use and single-service articles; properly stored and used	In	1	1
44. Gloves used properly	In	1	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean Comments • 4-601.11 (C) - Nonfood-Contact Surfaces-Clean <i>Tops of fixed equipment with debris and dust build up.</i>	Out	0	1
48. Hot and cold water available; adequate pressure	In	2	2
49. Plumbing installed; proper backflow devices	In	2	2
50. Sewage and waste water properly disposed	In	2	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1	1
52. Garbage and refuse properly disposed; facilities maintained	In	1	1
53. Physical facilities installed, maintained and clean Comments • 6-501.12 - Cleaning Frequency and Restrictions <i>Floor with food debris build up behind fixed equipment.</i>	Out	0	1
54. Meets ventilation and lighting requirements; designated areas used	In	1	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1	1
Totals		96	100

Temperature Observations

Item	Answer	Points Current	Points to Total
PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments • <i>see below.</i>	Yes		
Totals			

Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	A		
Is a Follow-Up required within 10 days?	No		
DHEC Contact Phone and Fax Number.	Upstate EQC Greenwood - (864)227-5915 Fax- (864)942-3680		
Violations may be subject to enforcement action and penalty. Information collected on this form is subject to public scrutiny or release as well as the Freedom of Information Act.	Notification	0	0
For fact sheets, the regulation, and additional information,			

please see www.scdhec.gov/food.

Totals

Auditor Signature: Bob Bailey

A handwritten signature in black ink, appearing to be 'Bob Bailey', written in a cursive style within a rectangular box.

Account Signature:

A handwritten signature in black ink, consisting of stylized, cursive letters, possibly 'JWC', written within a rectangular box.